

CHAMPAGNE AND OYSTERS ON ARRIVAL

SHARED ENTRÉE TASTING

Searched scallop tomato miso ketchup, prosciutto and preserved lime pangrattato *DF*
Coffee rubbed duck fillet, celeriac cream, blackberry and fig compote *GF*
Local tiger prawn, Yuzu sesame & coconut husk, sudachi hollandaise, black garlic vinegar



CHOICE OF MAIN COURSE

PENANG DUCK CURRY *GF, DF*

Confit duck legs, candied pumpkin, coriander, chilli, peanuts, aromatic rice

PAN SEARED KINGFISH *GF*

Kombu polenta, ginger squash, edamame, smoked citrus reduction

RANGERS VALLEY "BLACK MARKET" 270 DAY FED BLACK ANGUS STRIPLOIN

Truffled honey carrots, tarragon hash, roasted grape jus, bone marrow

KIMCHI RISOTTO *GF, V, VEO*

Fermented soybean, egg, maple glazed baby corn, freeze dried lychee

DAINTREE WHOLE BARRAMUNDI *GF, DF*

Tamarind chilli sauce, coriander, aromatic rice

TABLELANDS PORK BELLY *DF*

Master stock braised pork croquette, chicharron crackling, spicy plum sauce, cashews



SHARED DESSERT TASTING PLATE

Davidson plum panna cotta, chocolate cremeux infused with Szechuan pepper
Raspberry finger cake, basil lime gel, pink champagne sorbet
French gavotte Croustillant, blackbird coffee cream, macadamia praline, butterscotch emulsion

*GF: Gluten Free DF: Dairy Free VEO: Vegan Option
Please advise our team of any dietary requirements.*

VALENTINES DAY

M E N U

 TAMARIND